

# *The Harwood Arms*

Sunday 2<sup>nd</sup> February

## *Snacks*

*Venison Scotch Egg...9*

*Glamorgan Vegetarian Scotch Egg...9*

*Potato Crisps with Cod Roe...8*

*Beef Tongue on Bone Marrow Toast...8*

## *Starters*

***Warm Blue Cheese Tart***

*Apple, Celery and Pickled Walnuts*

***Venison Pâté en Croûte***

*Port Jelly, Juniper and Plum Mustard*

***Root Vegetable Salad***

*Our Charcuterie, Earl Grey and Pear*

## *Roast for 2 to Share*

***Sirloin of Belted Galloway***

*Horseradish Cream*

*(£7.5 supplement per person)*

***Our Iberian Pork***

*Apple Sauce and Crackling*



***Slow Cooked Deer Shoulder***

*Wrapped in Bacon*

*Horseradish Cream*

***Chalk Stream Trout***

*Brown Crab Sauce*

*Served with Yorkshire Puddings, Roast Potatoes,  
Baked Carrots, Cauliflower Cheese and Greens*

## *Pudding*

***Caramelised Yorkshire Pudding***

*Prunes and Armagnac*

***Date Custard Tart***

*Orange and Cardamom Ice Cream*

***Fig Leaf Ice Cream***

*Cinnamon Doughnuts and Caramelised Goat's Milk*

***Cheese***

*Baron Bigod, Caper Jam and Stout Honey*

***2 Courses for £64***

***3 Courses for £79***

*per person*

*A discretionary 8% gratuity  
is added to all bills.*

*Please ask your waiter about  
any dietary restrictions.*

*Vegetarian menu provided upon request*